



# 晚飯套餐 (兩位)

## Set dinner for two persons

~~\$678~~ \$488

### 任選一款

Choose one

#### 石岐燒乳鴿(一隻)

Roasted crispy pigeon (one piece)

#### 白灼基圍蝦(6兩)

Poached fresh shrimps(230g)

#### 潮蓮靚燒鵝(份)

Hang-roasted crispy goose

### 任選一款

Choose one

#### 原盅滋潤燉湯(2位)

Double-boiled daily soup (for two)

#### 花膠瑤柱海鮮冬茸羹(2位)

Braised fish maw thick soup with conpoy, seafood and winter melon (for two)

### 任選一款

Choose one

#### 蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

#### 蒜茸粉絲蒸鮮鮑魚(四隻)

Steamed fresh abalone in minced garlic and vermicelli (4pieces)

### 任選以下小菜一款

Selection one signature dish

#### 香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

#### 瑤柱馬蹄蒸肉餅

Steamed minced pork with conpoy and water chestnut

#### 鮮果百合咕嚕豆腐

Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce

#### 花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

#### 鮮花椒翅群炆三黃雞煲

Stewed chicken with Shark's fin skin and fresh Sichuan pepper

#### 翅骨湯勝瓜墨魚丸鯪魚球煲

Braised Angled luffa, cuttlefish balls and dace balls with shark's fin soup in clay pot

#### 鮮姬松茸牛油果炒丹麥黑毛豬

Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado

#### 黑松露菌基圍蝦炒滑蛋

Stir-fried scramble egg with shrimp and black truffle

#### 絲苗白飯(2位)

Steamed rice (for two)

#### 精品甜點

Dessert

所有價目以澳門幣計算及附加 10%服務費

All prices are in MOP and subject to 10% Service Charge

# 晚飯套餐 (四位)

## Set dinner for four persons

~~\$1,588~~ \$1,088

### 任選一款

Choose one

#### 北京片皮鴨(一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)  
Stir-fried minced duck served in lettuce

#### 高湯牛油焗波士頓龍蝦伴伊麵(一隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)

另加收\$328 可轉-

#### 高湯牛油焗澳洲龍蝦伴伊麵(1.2斤)

For an additional \$288 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

#### 是日精選燉湯(窩)

Double-boiled daily soup

另加收\$500 可轉-

#### 濃湯菜膽響螺雞煲牙棟大排翅(6兩)

For an additional \$500 change to shark's fin soup  
Braised shark's fin soup with fish maws and cabbage in clay pot

### 任選一款

Choose one

#### 蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

#### 苗族原條酸湯魚

Braised boneless Chinese perch fish in sour soup Miao style

### 任選以下小菜二款

Selection two signature dish

#### 鮮花椒翅群炆三黃雞煲

Stewed chicken with Shark's fin skin and fresh Sichuan pepper

#### 鮮姬松茸牛油果炒丹麥黑毛豬

Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado

#### 紅酒乾蔥焗金錢風鱔球

Braised eel fillet with shallots in red wine

#### 荔枝咕嚕鮮蝦球

Sweet and sour shrimp and fresh Lychee

#### 黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

#### 花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

#### 翅骨湯勝瓜墨魚丸鯪魚球煲

Braised Angled luffa, cuttlefish balls and dace balls with shark's fin soup in clay pot

#### 牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

### 任選一款

Choose one

#### 欖茄帶子雞柳炆米粉

Fried rice vermicelli with shredded chicken, scallop and dried tomatoes

#### 翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice

### 精品甜點

Dessert

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# 晚飯套餐 (六位)

## Set dinner for six persons

~~\$3,188~~ \$2,188

### 任選一款

Choose one

#### 桃紅珍寶乳豬(半隻)

Roasted crispy baby suckling pig (half)

#### 北京片皮鴨(一隻) 配 生菜片包鴨鬆

Peking duck (one piece)  
Stir-fried minced duck served in lettuce

另加收\$828 可轉-

#### 高湯牛油焗澳洲龍蝦伴伊麵(2.4斤)

For an additional \$288 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

### 任選一款

Choose one

#### 蟹肉竹筍海鮮冬瓜盅

Double-boiled fresh crab meat, seafood, lotus seeds and soup served in whole winter melon

#### 燕窩花膠瑤柱海鮮冬茸羹

Braised bird's nest thick soup with fish maw, conpoy, winter melon and seafood

#### 蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa in scallions

#### 蠔皇花膠伴波蘭鵝掌翠蔬

Braised fish maw with Poland goose webs in oyster sauce

#### 石岐香燒乳鴿(兩隻)

Roasted crispy pigeon

### 任選以下小菜一款

Selection one signature dish

#### 山楂汁子薑豬腩排

Stewed pork ribs with hawthorn and sour young ginger in clay pot

#### 黑松露帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

#### 香酥七味風鱧球

Deep-fried crispy eel Shichimi Togarashi

#### 荔枝咕嚕鮮蝦球

Sweet and sour shrimp and fresh Lychee

#### 黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

#### 牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

#### 魚湯香蜜瓜鳳眼果泡鮮鮑魚片

Braised fresh abalone, honeydew melon with noble bottle tree seed in fish soup

#### 花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

### 任選一款

Choose one

#### 龍蝦汁帶子瑤柱炆伊麵

Braised e-fu noodles with scallops and conpoy in lobster sauce

#### 翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice

### 精品甜點

Dessert

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# 晚餐兩道菜組合

## Dinner Specialties-2 Dishes Combination

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### 蟹肉竹笙海鮮冬瓜盅

Double-boiled fresh crab meat, seafood, lotus seeds and soup served in whole winter melon

### 白灼基圍蝦(12兩)

Poached fresh shrimp

~~\$519~~

\$468

### 果皮銀絲蒸鮮鮑魚(六隻)

Steamed fresh abalone and vermicelli in dried tangerine peel (6pieces)

### 宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

~~\$388~~

\$328

### 北京片皮鴨(1隻)

Peking duck "Beijing" style

### 生菜片包鴨崧

Wok-fried minced duck served with lettuce (two courses)

~~\$468~~

\$368

## 晚餐限定推介

## Dinner Limitation Promotion

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### 高湯牛油焗澳洲龍蝦伴伊麵

(1隻/約 1.2 斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles

~~\$788~~

\$468

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# 廚師介紹小菜精選

## Chef's Recommendation

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### 魚湯香蜜瓜鳳眼果泡鮮鮑魚片

Braised fresh abalone, honeydew melon with noble bottle tree seed in fish soup

\$188

### 無花果翡翠炒珍珠龍躉球

Sautéed boneless giant garoupa with figs and seasonal greens

\$188

### 荔枝咕嚕鮮蝦球

Sweet and sour shrimp and fresh Lychee

\$168

### 黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

\$168

### 鮮姬松茸牛油果炒丹麥黑毛豬

Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado

\$168

### 鮮花椒翅群炆三黃雞煲

Stewed chicken with Shark's fin skin and fresh Sichuan pepper

\$158

### 豉汁涼瓜鳳眼果炆珍珠龍躉骨腩煲

Stewed giant garoupa with noble bottle tree seed and bitter melon in black bean sauce

\$148

### 翅骨湯勝瓜墨魚丸鯪魚球煲

Braised Angled luffa, cuttlefish balls and dace balls with shark's fin soup in clay pot

\$138

### 花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

\$138

### 宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

\$138

### 奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

\$128

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# 生猛海鮮

## Live Seafood

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阿拉斯加長腳蟹 (1隻約3斤半)

\$2888

Alaska Crab

高湯牛油焗波士頓龍蝦伴伊麵 (1隻)

\$368

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)



清蒸珍珠龍躉仔 (1斤)

\$198

Steamed baby giant garoupa

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# 生猛海鮮

## Live Seafood

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清蒸原條老虎斑 (1斤)

Steamed tiger garoupa in scallions

\$268



蔥油蒸原條東星斑 (1斤)

Steamed Coral garoupa in scallions

\$398

白灼基圍蝦

Poached fresh shrimp

\$188 /1斤

\$98 /半斤



果皮銀絲蒸鮮鮑魚 (1隻)

Steamed fresh abalone and vermicelli in  
dried tangerine peel (1pieces)

\$48



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